

## **Crisco's® Biscuit-Topped Deep Dish Chicken Bake**

*Substitute Turkey for Chicken and have a fabulous Turkey leftover meal!*

Recipe Cookbook: Crisco® "We Cook" Cookbook

Prep Time: 15 minutes      Cooking Time: 40 minutes

### **INGREDIENTS:**

1 TBS Butter Flavor CRISCO	1-1/2 cup fresh green beans
2 medium carrots, cut into julienne strips	1 medium onion, chopped
1/2 C thinly sliced celery	1/2 C water
1 TBS snipped <u>fresh</u> OR 1 tsp <u>dried</u> parsley	1/4 C all-purpose flour
1/2 tsp poultry seasoning	1/4 tsp salt
1/4 tsp pepper	2 C milk
1-1/2 tsp instant chicken bouillon granules	
2 C cut-up cooked chicken or turkey	

### **BISCUITS:**

1 C all-purpose flour	1-1/2 tsp baking powder
1 TBS snipped fresh OR 1 tsp dried parsley	1/4 tsp salt
2 TBS Butter Flavor CRISCO	1/2 C milk

### **DIRECTIONS:**

Heat oven to 375°F. Grease 2 quart casserole. Melt 1 TBS Butter Flavor Crisco in large saucepan. Add green beans, carrots, onions & celery. Cook & stir on medium heat till onion is tender. Add 1/2 C water. Heat to boiling. Reduce heat. Cover. Simmer about 12 minutes or till carrots are tender.

Stir in 1/4 C flour, 1 TBS parsley, poultry seasoning, 1/4 tsp salt & pepper. Stir in 2 C milk & bouillon granules. Cook & stir on medium heat till mixture thickens & comes to boil. Remove from heat. Stir in chicken. Pour into casserole.

For biscuits: combine 1 C flour, baking powder, 1/4 tsp salt & 1 TBS parsley in small bowl. Cut in Butter Flavor Crisco using pastry blender or 2 knives until coarse crumbs form. Stir in 1/2 C milk. Drop by spoonfuls on top of casserole to form 8 biscuits. Bake at 375°F 35 - 40 minutes or till bubbly & biscuits are browned.

Serves: 4-6